

Operating and installation instructions Wine conditioning unit



To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

M.-Nr. 10 439 011

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This wine conditioning unit complies with all current local and national safety requirements. Inappropriate use can, however, lead to personal injury and material damage.

Read the operating and installation instructions carefully before using the wine conditioning unit. They contain important information on safety, installation, use and maintenance. This is to protect yourself from injury, and from damaging your wine conditioning unit.

In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in the chapter on installing the wine conditioning unit as well as the safety instructions and warnings.

Miele cannot be held liable for injury or damage caused by noncompliance with these instructions.

Keep these instructions in a safe place and pass them on to any future owner.

 $\triangle$  Danger of injury from broken glass.

If installed at altitudes above 1500 m there is a risk of the glass in the door breaking because of changes in air pressure. Shards of glass can cause severe injury.

# **Correct application**

► This wine conditioning unit is intended for use in the home and in similar environments, for example

- in shops, offices and similar work settings

 by the guests in hotels, motels, bed & breakfasts and other typical home settings.

This wine conditioning unit is not intended for outdoor use.

► The wine conditioning unit is intended for domestic use only for storing wine.

It must not be used for any other purpose.

► The wine conditioning unit is not suitable for storing and keeping cool medicines, blood plasma, laboratory preparations or other such materials or products. Incorrect use of the wine conditioning unit for such purposes can cause deterioration of the items stored. The wine conditioning unit is not suitable for use in areas where there is a risk of explosion.

Miele cannot be held liable for damage resulting from improper or incorrect use of the appliance.

► This wine conditioning unit may only be used by people (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised whilst using it.

The wine conditioning unit may only be used by these people without supervision if they have been shown how to use it in a safe way and recognise and understand the consequences of incorrect operation.

# Safety with children

Children under 8 years of age must be kept away from the wine conditioning unit unless they are constantly supervised.

Children aged 8 and older may only use the wine conditioning unit without supervision if they have been shown how to use it in a safe manner. Children must be able to understand and recognise the possible dangers caused by incorrect operation.

Children must not be allowed to clean or maintain the wine conditioning unit unsupervised.

Please supervise children in the vicinity of the wine conditioning unit and do not let them play with it.

▶ Danger of suffocation! Whilst playing, children could become entangled in packaging (such as plastic wrapping) or pull it over their head and suffocate. Keep packaging material away from children.

# **Technical safety**

► The refrigerant circuit has been checked for leaks. The wine conditioning unit complies with statutory safety requirements and the appropriate EU directives.



► This wine conditioning unit contains the coolant Isobutane (R600a), a natural gas which is environmentally friendly. The coolant does not damage the ozone layer and does not contribute to the greenhouse effect.

The use of this coolant has, however, led to a slight increase in the noise level of the appliance. In addition to the noise of the compressor, you might be able to hear the coolant flowing around the cooling circuit. Unfortunately, this cannot be avoided, but it does not affect the performance of the wine conditioning unit.

When transporting and installing the wine conditioning unit, ensure that no parts of the cooling circuit are damaged. Splashes of coolant can damage the eyes.

In the event of damage:

- Avoid naked flames or anything which creates a spark.
- Disconnect the wine conditioning unit from the mains electricity supply.
- Ventilate the room where the wine conditioning unit is located for several minutes.
- Contact the Miele Customer Service Department.

► The more coolant there is in a wine conditioning unit, the larger the room it should be installed in. In the event of a leakage, if the appliance is in a small room, there is the danger of combustible gases building up. For every 11 g of coolant at least 1 m<sup>3</sup> of room space is required. The amount of coolant in the appliance is stated on the data plate inside the wine conditioning unit. To avoid the risk of damage to the wine conditioning unit, make sure that the connection data (fuse rating, frequency and voltage) on the data plate corresponds to the household supply.

Check that this is the case before connecting the wine conditioning unit. Consult a qualified electrician if in any doubt.

► The electrical safety of the wine conditioning unit can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.

Reliable and safe operation of the wine conditioning unit can only be assured if it has been connected to the mains electricity supply.

If the electrical connection cable is faulty it must only be replaced by a Miele authorised service technician to protect the user from danger.

▶ Do not connect the wine conditioning unit to the mains electrical supply by a multi-socket adapter or extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.

▶ If moisture gets into electrical components, it could cause a short circuit. Therefore, do not operate this wine conditioning unit in areas which are exposed to moisture (e.g in a garage or utility room).

# Warning and Safety instructions

This wine conditioning unit must not be used in a non-stationary location (e.g. on a ship).

▶ Do not use a damaged wine conditioning unit. It could be dangerous. Check the wine conditioning unit for visible signs of damage.

► The wine conditioning unit must be isolated from the electricity supply during installation, maintenance and repair work.

Unauthorised installation, maintenance and repairs can cause considerable danger for the user.

Installation, maintenance and repairs must only be carried out by a Miele authorised technician.

▶ While the wine conditioning unit is under warranty, repairs should only be undertaken by a Miele authorised service technician. Otherwise the warranty is invalidated.

► Faulty components must only be replaced with genuine Miele original spare parts. Miele can only guarantee the safety standards of the appliance when Miele replacement parts are used.

► This wine conditioning unit is supplied with a special lamp to cope with particular conditions (e.g. temperature, moisture, chemical resistance, abrasion resistance and vibration). This lamp must only be used for the purpose for which it is intended. The lamp is not suitable for room lighting. Replacement lamps may only be fitted by a Miele authorised technician or by the Miele Customer Service Department. This wine conditioning unit contains several light sources with at least energy efficiency class E.

# **Correct use**

▶ The wine conditioning unit is designed for use within a certain climate range (ambient temperatures), and should not be used outside this range. The climate range for your wine conditioning unit is stated on the data plate inside the appliance. Installing it in a room with too low an ambient temperature, e.g. a garage, will lead to the wine conditioning unit switching off for longer periods so that it cannot maintain the required temperature.

▶ Do not cover or block the air vents as this could impair the efficiency of the appliance, increase the electricity consumption and could cause damage to the components.

▶ If the wine conditioning unit is used for storing food which contains fat or oil, make sure that it does not come into contact with plastic components. Any spillages of oil or fat could cause stress cracks to the plastic and cause it to break or split.

Risk of fire and explosion. Do not store explosive materials in the wine conditioning unit or any products containing propellants (e.g. spray cans). Electrical components can cause flammable mixes of gases to ignite.

▶ Danger of explosion. Do not operate any electrical appliances inside the wine conditioning unit. Danger of sparking and explosion.

# Accessories and spare parts

Only use genuine original Miele accessories and spare parts with this appliance. Using accessories or spare parts from other manufacturers will invalidate the warranty, and Miele cannot accept liability.

Miele will guarantee to supply functional spare parts for a minimum of 10 years and up to 15 years following the discontinuation of your wine unit.

# **Cleaning and care**

▶ Do not use any oils or grease on the door seals, as these will cause the seals to deteriorate and become porous with time.

▶ Do not use a steam cleaning appliance to clean this wine conditioning unit.

The steam could reach electrical components and cause a short circuit.

Sharp edged or pointed objects will damage the evaporator, causing irreversible damage to the wine conditioning unit. Do not use sharp edged or pointed objects to

- remove frost and ice,
- remove labels, stickers etc.

# Transport

Always transport the wine conditioning unit in an upright position and in its original transport packaging to avoid damage in transit.

▶ Danger of injury and damage to the appliance. The wine conditioning unit is very heavy and must be transported by two people.

# Disposal of your old appliance

If your old wine unit or refrigeration appliance has a door lock, destroy it.

This will prevent the risk of children playing accidentally locking themselves in and endangering their lives.

Splashes of coolant can damage the eyes. Be careful not to damage any part of the pipework whilst awaiting disposal, e.g. by

- puncturing the coolant channels in the condenser,
- bending any pipework, or
- scratching the surface coating.

#### Disposal of the packing material

The packaging is designed to protect the wine conditioning unit from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

#### Disposing of your old appliance

Electronic and electrical appliances contain many valuable materials. They also contain certain materials, compounds and components which were essential for their correct functioning and safety. These could be hazardous to your health and to the environment if disposed of with general waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with general waste.



Instead, please make use of officially designated collection and disposal points to dispose of and recycle electrical and electronic appliances in your local community, with your dealer or with Miele. By law, you are solely responsible for deleting any personal data from the appliance prior to disposal.

Take care not to damage your wine conditioning unit's pipework before or during transportation to an authorised collection depot.

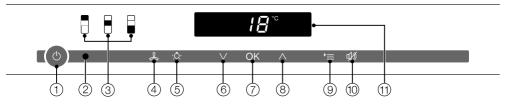
This is to ensure that coolant in the cooling circuit and oil in the compressor is contained, and will not leak into the environment.

Please ensure that your old appliance poses no risk to children while being stored prior to disposal. For further information, see "Warning and safety instructions" in these operating and installation instructions.

# Saving energy

	Normal energy consump- tion	Increased energy con- sumption
Installation site / Maintenance	In a ventilated room.	In an enclosed, unventilated room.
	Protected from direct sun- light.	In direct sunlight.
	Not near to a heat source (radiator, oven).	Near to a heat source (radi- ator, oven).
	Where the ideal ambient room temperature is approx. 20 °C.	Where there is a high ambi- ent room temperature.
	Ventilation gaps uncovered and dusted regularly.	Ventilation gaps covered or dusty.
Temperature setting	10 to 12 °C	The lower the temperature, the higher the energy con- sumption.
Use	Wooden shelves arranged as they were when the appli- ance was delivered.	
	Only open the door when necessary and for as short a time as possible. Store wine bottles in an organised way.	Frequent opening of the door for long periods will cause a loss of coldness. The wine conditioning unit works harder to cool down and the compressor runs for longer periods.
	Do not over-fill the appliance to allow air to circulate.	Poor air circulation will cause a loss of coldness.

# **Control panel**



- For switching the whole wine conditioning unit on and off
- Optical interface (for Service technicians only)
- ③ For selecting the upper, middle or lower wine conditioning zone
- ④ For switching the DynaCool function (constant humidity) on and off
- (5) For switching the feature lighting on and off

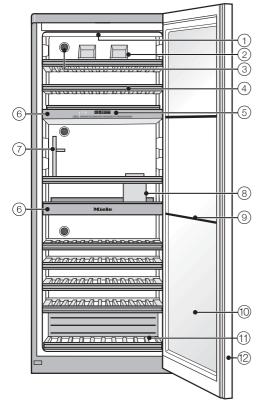
- ⑥ For setting the temperature (∨ for colder)
- O OK sensor for confirming a selection
- For setting the temperature (A for warmer)
- Sensor for accessing or leaving settings mode
- For switching off the temperature or door alarm
- Display with temperature and symbols (symbols only visible in settings mode; see chart for an explanation of the symbols)

# Guide to the appliance

# Symbols

Symbol	Meaning	Function
ß	Lock function	To prevent inadvertent switching off and al- tering of settings
11	Audible tones	Choice of keypad tone and door alarm tone
@	Miele@home	Only visible when a communication module or communication stick is fitted and signed on
<b>j</b> ¤	Demo mode (only visible when Demo mode is switched on)	For switching off Demo mode
-ờ́-	Display brightness set- tings	For adjusting the brightness of the display
<b>*</b>	Active AirClean filters	Lights up when the active charcoal filter needs changing
-Œ	Mains connection (only visible when the wine conditioning unit is switched off)	Confirms that the wine conditioning unit is connected to the electricity supply; flashes in the event of a power cut
	Alarm (only visible when the door or temperature alarm sounds)	Lights up when there is a door alarm; flashes when there is a temperature alarm, power cut or other fault





- ① Lighting strip (in all three wine conditioning zones)
- ② Bottle presenter (Selector)\*
- ③ Active AirClean filter (in all three wine conditioning zones)
- Wooden shelves with labels (FlexiFrames with Noteboard)
- ⑤ Controls for the upper, middle and lower wine conditioning zones
- Isolator plates for thermal separation of the different conditioning zones, each with a decanting rack\*
- ⑦ Glasses holder\*
- Bottle holder (ConvinoBox) with attached accessory box\*
- Isolator strips for thermal separation of the different conditioning zones
- 10 Safety glass door with UV filter
- 1 Deco shelf\*
- 12 Integrated door handle

#### \* The SommelierSet consists of:

Two extra bottle presenters, three wooden shelves, (two decanting racks, one deco shelf), trim for both decanting racks, one glass holder, one bottle holder, one accessory box and four covers for the runners.

# Accessories supplied

#### Active AirClean filter

The active charcoal filters in the back wall achieve optimum air quality by filtering the incoming air.

#### Chalk

Use the chalk to annotate the magnetic strips on the wooden shelves to identify your wines quickly and easily.

# **Optional accessories**

A range of useful Miele accessories and care products are available for your wine conditioning unit.

#### Active AirClean filters

See "Accessories supplied".

#### Multi-purpose microfibre cloth

The microfibre cloth is suitable for removing fingerprints and light soiling from surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

#### Stainless steel care

Each application of the **stainless steel conditioner** (supplied in a bottle) forms a water and dirt repellent protective coating. It gently removes water marks, fingerprints and other dirt for a uniformly shiny surface.

Accessories are available to order via the Miele Webshop, from Miele directly (see back cover for contact details) or from your Miele dealer.

### Before using for the first time

#### Packaging material

Remove all packaging material from the inside of the appliance.

#### **Protective foil**

Stainless steel surfaces have a layer of protective foil to prevent scratching during transportation.

Do not remove the foil until the wine conditioning unit has been positioned in its final location. Start at one of the top corners.

#### **Cleaning the appliance**

Please refer to the relevant instructions in "Cleaning and care".

Clean the inside of the appliance and the accessories.

#### Operating the wine conditioning unit

A light touch of the finger on the sensors is all that is required to operate this wine conditioning unit.

Every touch of a sensor is confirmed with an audible tone. This tone can be switched off (see "Selecting further settings" – "Audible tones ♪♪").

#### Switching on

When the wine conditioning unit is connected to the electrical supply, the mains connection symbol -C= will appear in the display after a short while.



■ Touch the On/Off sensor.

The mains connection symbol - will go out and the wine conditioning unit will start to cool.



The sensors for the upper, middle and the lower wine conditioning zones will then appear in the control panel. The selected zone will be highlighted yellow and the temperature of the selected zone will show in the display. The first time the appliance is switched on the sensors for the wine conditioning zones and the Alarm symbol () will flash until the selected temperature has been reached in the zones.

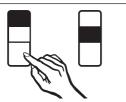
# Switching on and off

As soon as the set temperature has been reached, the sensor for the respective wine conditioning zone will light up constantly. The alarm symbol  $\triangle$  will go out as soon as the set temperatures have been reached in each zone.

The interior lighting will come on when the door is opened.

#### Settings

A different setting can be set for each zone.



Touch the sensor for the wine conditioning zone you want to adjust the settings for.

The sensor that has been selected is highlighted in yellow.

- You can now set the temperature, and
- switch on the DynaCool function.

**Tip:** Please refer to the relevant section for more information.

If you then select a different wine conditioning zone, the settings for the previously selected zone will remain unchanged.

#### Switching off



The sensors for the two wine conditioning zones will then go out.

The temperature display will go out and the mains connection symbol -C will appear.

The interior lighting will go out and the cooling process will be switched off.

### Switching off for longer periods of time

If the wine unit is not going to be used for a longer period of time:

- Switch the wine unit off.
- Switch off at the wall and withdraw the plug from the socket, or disconnect the fuse.
- Clean the wine unit.
- Leave the door ajar to air the wine unit and avoid odours building up inside it.

If the wine unit is switched off, but not cleaned, during a long absence and the door is left shut, there is a risk of mould building up inside the appliance.

The wine unit must be cleaned.

Certain settings on the wine conditioning unit can only be selected in settings mode.

The door alarm is automatically disabled when the appliance is in settings mode.

# Safety lock 🕀

The safety lock can be activated to prevent:

- the appliance being switched off by mistake,
- the temperature being changed by mistake,
- DynaCool being switched on by mistake,
- the feature lighting being switched on by mistake.

# Activating or deactivating the safety lock



Touch the settings sensor.

All symbols available for selection will appear in the display and the  $\bigcirc$  symbol flashes.



Touch the OK sensor to confirm your selection.

The last selected setting flashes and the ⊕ symbol lights up in the display.



■ By touching the ∧ or ∨ sensor, you can now select whether the safety lock is activated or deactivated: *D*: the safety lock is deactivated *I*: the safety lock is activated



Touch the OK sensor to confirm your selection.

The selected setting is applied, the  $\bigcirc$  symbol flashes.



 Touch the settings sensor to leave settings mode.
 Otherwise the appliance exits set-

tings mode automatically after approximately one minute.

The  $\bigcirc$  symbol will appear in the display when the lock is activated.

# Audible tones 🔊

The wine conditioning unit has audible tones such as the keypad tone and the door and temperature alarms.

You can switch the keypad tone or the door alarm tone on or off but you cannot deactivate the temperature alarm.

There are four settings to choose from. Option 3 is set the factory, i.e. the keypad tone and the door alarm are switched on.

#### Switching audible signals on/off



Touch the settings sensor.

All symbols available for selection appear in the display and the 🕂 symbol flashes.



■ Touch the sensors for setting the temperature (∧ or ∨) repeatedly until the ♪♪ symbol flashes.



Touch the OK sensor to confirm the selection.

The most recently selected setting flashes and the  $\mathcal{N}$  symbol lights up in the display.



■ Touch the ∧ or ∨sensor now to select:

*D*: keypad tone off; door alarm off *l*: keypad tone off; door alarm on (after 4 minutes)

*2*: keypad tone off; door alarm on (after 2 minutes)

*3*: keypad tone on; door alarm on (after 2 minutes).



Touch the OK sensor to confirm the selection.

The selected setting is applied, the  $\mathcal{N}$  symbol flashes.



Touch the settings sensor to exit settings mode.

Otherwise, the appliance electronics will exit the settings mode automatically after approximately one minute.

# Display brightness 🌣

The display brightness can be adjusted to suit lighting conditions in the room.

The display brightness can be adjusted in steps from 1 to 3. The factory default setting is 3 (maximum brightness).

#### Altering the display brightness

Touch the settings sensor.

All symbols available for selection will appear in the display and the 🕂 symbol flashes.



■ Touch the sensors for setting the temperature (∧ or ∨) repeatedly until the ☆ symbol flashes.



 Touch the OK sensor to confirm your selection.

The last selected setting flashes and the  $\dot{\diamondsuit}$  symbol lights up in the display.



- By touching the ∧ or ∨ sensor you can now alter the brightness of the display:
  - 1: dimmest setting
  - 2: medium setting
  - 3: brightest setting.



Touch the OK sensor to confirm your selection.

The selected setting is applied, the ☆ symbol flashes.



Touch the settings sensor to leave settings mode.

Otherwise the appliance exits settings mode automatically after approximately one minute.

# The optimum temperature and air quality

Wine keeps on maturing depending on the surrounding conditions. The length of time for which wine can be kept in good condition will therefore depend not only on the temperature but also on the air quality.

The wine conditioning unit with its constant ideal temperature, increased air humidity and odour free atmosphere offers the perfect conditions for storing your wine.

It also guarantees a vibration-free environment (in contrast to a refrigerator) so that the maturing process is not disturbed.

#### The optimum temperature

Wine can be stored at a temperature between 6 and 18 °C. If you are storing white and red wines together, select a temperature between 12 and 14 °C. This is suitable for both white and red wines. Red wine should be taken out of the wine conditioning unit and opened at least two hours before drinking to allow it to breathe and develop its aroma.

At too high a temperature (over 22 °C) wine matures too quickly, which prevents the aromas from developing further. Wine cannot mature fully at too low a temperature (below 5 °C).

Fluctuations in temperature put wine under stress and interrupt the maturing process. It is therefore very important to maintain a constant temperature.

Type of wine	Recommended drinking temperature*
Light, fruity reds:	+14 °C to +16 °C
Full-bodied reds:	+18 °C
Rosé wines:	+8 °C to +10 °C
Delicate, aromatic whites:	+8 °C to +12 °C
Full-bodied or sweet whites:	+12 °C to +14 °C
Champagne, sparkling white wines, Prosecco:	+6 °C to +10 °C

\* Store the wine 1 or 2 °C cooler than the recommended drinking temperature as it warms up a little when poured into the glass.

**Tip:** Full-bodied reds should be opened for 2-3 hours before drinking to allow the wine to breathe and develop its aroma.

# Safety device in case of low ambient temperatures

The appliance is equipped with a safety thermostat to protect your wine against a sharp drop in temperature. If the external temperature should fall, a heater element switches on automatically to keep the temperature inside as constant as possible. If the ambient temperature continues to fall, the appliance switches itself off automatically.

#### Isolator plates for thermal separation

The appliance has two fixed isolator plates which divide the cabinet into three different zones. This enables you to store up to three different types of wine at the same time, e.g. red wine, white wine and Champagne. The isolator strips on the inside of the glass door prevent an exchange of heat between the individual zones.

#### Setting the temperature

The temperatures in the wine conditioning zones can be set independently of one another.

Touch the sensor for the zone for which you wish to change the temperature, so that it is highlighted in yellow.

The current temperature for the selected zone appears in the display.

Use the two sensors underneath the display to set the temperature.

By touching the sensor



- The temperature decreases



- The temperature increases



- Touch the OK sensor to confirm your selection or
- Wait approximately 5 seconds after the last touch of a sensor

The temperature being set will flash in the display.

The following information shows in the display while the sensors are being touched:

# The optimum temperature and air quality

- Touching a sensor once: The **last temperature selected** flashes.
- Each subsequent touch of the sensor: Adjusts the temperature shown in 1 °C increments.
- Leaving a finger on the sensor: Changes the temperature continuously.

A negative tone will sound (if the keypad tone is switched on) when the lowest or highest possible temperature is reached.

Approximately 5 seconds after the last time a sensor has been touched, the **actual** temperature inside the wine conditioning zone is automatically shown.

When the temperature is altered, there is a short delay until the temperature selected is set.

The temperature display on the control panel always shows the **actual** temperature.

#### **Temperature range**

In all three zones it is possible to set temperatures between 5 and 20 °C.

#### **Temperature display**

In normal operation the temperature display shows the actual temperature in the zone.

If the temperature in one of the zones is not within the range that the appliance is able to display, dashes will light up in the temperature display.

Depending on the ambient temperature and the temperature setting, it can take the appliance a few hours to reach the temperature required and for this temperature to then be shown as a constant temperature in the display.

### Air quality and humidity

In most refrigerators the humidity is too low for wine and therefore a refrigerator is not suitable for wine storage. High humidity levels are necessary when storing wine to moisten corks from the outside. When the humidity is too low the corks dry out and the bottle is no longer tightly sealed. For this reason wine bottles should always be stored horizontally to ensure that corks are also kept moist from the inside. If air gets into the bottle, this will have a negative impact on the wine!

Danger of damage from excess amounts of moisture

An increase in humidity will lead to condensation on the interior walls. Condensate can cause damage such as corrosion to the wine unit.

Do **not** introduce additional moisture to air in the cabinet, e.g. by placing a dish of water in the wine unit.

# Using DynaCool 🙏 (constant humidity)

DynaCool raises the relative humidity inside the whole of the wine conditioning unit. It also distributes the humidity and the temperature evenly around the interior so that you can store all your wine under the same excellent conditions.

This will create a stable climate in the unit which imitates that of a wine cellar.

#### Switching on DynaCool

If you would like to use the wine conditioning unit to store wine over the long term, we recommend that you keep the DynaCool function switched on.



Touch the sensor to switch the DynaCool function on/off. The sensor will be highlighted in yellow.

Even if DynaCool has not been switched on, the fans in the wine conditioning unit will come on automatically as soon as the cooling system switches on. This ensures the optimum climate for your wine is maintained.

The fans automatically switch off when the door is open.

#### Switching off DynaCool

The wine conditioning unit uses slightly more energy and is a little noisier when the DynaCool function is switched on. You can switch it off now and then if you wish.



Touch the sensor for switching the DynaCool function on and off so that it is no longer highlighted in yellow.

# Air filtering with the Active AirClean filters

The Active AirClean filters achieve optimum air quality by filtering the incoming air.

Fresh air from the room enters the appliance via the Active AirClean filters. The fans (DynaCool function) then distribute the air evenly throughout the cabinet.

Filtering the incoming air through the Active AirClean filters ensures that all the air entering the appliance is fresh and free from dust and odours.

This also ensures your wine does not absorb any unwanted odours through the corks.

Replace the Active AirClean filters regularly. The symbol will appear in the display to remind you (see "Active AirClean filters").

This wine conditioning unit is equipped with an alarm system so that the temperature cannot rise or fall unnoticed, thus possibly damaging the wine.

#### **Temperature alarm**

If the temperature in one of the wine conditioning zones rises or falls by a certain amount, the sensor for that zone will flash in the control panel and at the same time the alarm symbol  $\triangle$  will flash in the display. An audible alarm will also sound.

Audible and visual signals will be activated, for example,

- when the wine unit is switched on and the temperature in one of the temperature zones differs greatly from the set temperature,
- when too much warm ambient air enters the cabinet when bottles are being rearranged or taken out,
- when a large number of bottles are stored for the first time,
- in the event of a power cut,
- if there is a fault with the wine unit.

The alarm will stop and the alarm symbol goes out as soon as the reason for the alarm has been resolved. The sensor for the relevant zone will light up constantly again.

# Switching the temperature alarm off early

If the noise disturbs you, you can switch the alarm off if you wish.



Touch the sensor for switching off the temperature alarm.

The alarm will stop.

The relevant wine conditioning zone will continue to flash in the control panel and the alarm symbol (1) will continue to flash in the display until the cause of the alarm has been rectified.

### Door alarm

An alarm will sound if the appliance door has been left open for longer than approx. 2 minutes. The sensors for the wine conditioning zones will flash in the control panel. The alarm symbol lights up in the display.

As soon as the door is closed, the alarm will stop. The sensors for the wine conditioning zones and the alarm symbol  $\triangle$  will go out in the control panel.

If the audible signal does not sound in the event of a door alarm, then the audible signal has been switched off in settings mode (see "Selecting further settings – Audible signals N").

#### Switching the door alarm off early

If the noise disturbs you, you can switch the alarm off if you wish.



Touch the sensor for switching off the door alarm.

The alarm will stop.

The sensors for the wine conditioning zones will continue to flash and the alarm symbol  $\triangle$  will remain lit up until you close the door.

The interior lighting can be set to remain on when the door is closed so your wines can be on display at all times.

Each wine conditioning zone has its own lighting strip so that all zones are illuminated.

Thanks to the use of LED lighting, the wine will not be adversely affected by heat or UV light.

# Switching the feature lighting on and off



Touch the On/Off sensor for the feature lighting so that it is highlighted in yellow.

The interior lighting is now switched on, even when the appliance door is closed.

# To switch the feature lighting off again:

Touch the On/Off sensor for the feature lighting so that it is no longer highlighted in yellow.

The interior lighting is now switched off when the appliance door is closed.

# Setting the brightness of the feature lighting

The brightness of the feature lighting can be adjusted.



- Touch the On/Off sensor for the feature lighting so that it is highlighted in yellow.
- Touch the sensor for the feature lighting again for approximately four seconds until *l* flashes in the display (after two seconds *h* will flash).
- Use the sensors for altering the temperature to set the feature lighting brightness (∨ and ∧). To do this, touch and hold the sensors. The brightness is adjusted directly and is infinitely variable. The results are not visible in the display.

By touching the sensor



- the lighting becomes dimmer



- the lighting becomes brighter.

# **Feature lighting**



 Touch the OK sensor to confirm your choice.

The set brightness is saved to memory. The temperature display then appears again.

As soon as the appliance door is closed, the set brightness for the feature lighting takes effect. When the appliance door is opened, the interior lighting returns to its normal level.

#### Lighting duration of the feature lighting

The lighting duration for the feature lighting is set to 30 minutes as standard.

The lighting duration can be set to 30, 60, 90 minutes up to 00 (unlimited). The feature lighting will have the brightness setting you have selected previously.

Open the appliance door.



- Touch the On/Off sensor for the feature lighting so that it is highlighted in yellow.
- Touch the sensor for the feature lighting again for approx. two seconds until *h* flashes in the display.

■ Use the ∨ and ∧ sensors for altering the temperature to set the feature lighting duration.

The duration (in minutes) will flash in the display.

By touching the sensor



- lighting duration is reduced by 30 minutes



- lighting duration is increased by 30 minutes.



Touch the OK sensor to confirm your choice.

The selected lighting duration is saved and the temperature reappears in the display.

The lighting duration set starts anew whenever the appliance door is opened and closed.

A Danger of injury from LED lighting.

This lighting corresponds to risk group RG 2. If the cover is defective, there is a danger of eye injury.

If the lighting cover is defective, do not look from a close range directly into the lighting with optical instruments (e.g. magnifying glass or similar). Vibration and movement have a negative effect on the maturing process, which can in turn affect the taste of the wine.

To avoid disturbing other bottles when removing a bottle of wine, store bottles of the same type beside each other on the same shelf. Avoid stacking bottles on top of one another on the wooden shelves.

Always place the bottles in a horizontal position so that the natural corks can be kept moist on the inside and air is prevented from getting into the bottles.

Risk of injury from falling wine bottles.

Wine bottles may become wedged in the wooden shelves above and fall out of the wine conditioning unit when the shelves are pulled out. Always pull out the wooden shelves slowly and carefully.

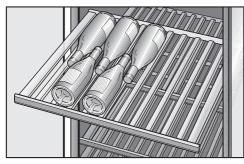
Risk of damage and injury from broken glass.

If wooden shelves and bottles protrude too far forwards, they may damage the glass door when it is closed.

Please ensure that the wooden shelves and wine bottles do not pro-trude.

Do not cover the vents in the rear wall, as they are essential for keeping the appliance cool.

### Wooden shelves



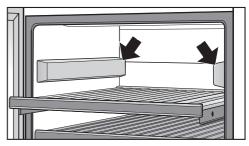
The wooden shelves are on telescopic runners which can be pulled out to make it easier to store and remove bottles. There are two wooden shelves on runners in the middle and lower zones (the second and third shelf from the top in each zone) which can be pulled right out. The remaining wooden shelves can be partially pulled out.

Please note that the uppermost runners in each of the three zones are only suitable for shallow wooden shelves.

#### Moving the wooden shelves

The wooden shelves can be removed and replaced again if required.

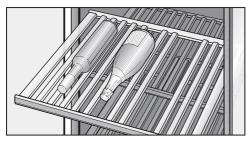
Pull the wooden shelf out until it stops, then lift it up and off the runners. Hold onto the frame to do this.



- If you require more room (e.g. to set up the bottle presenter), cover the top runners which are not now needed on both sides with the covers supplied. The thicker side of the cover should point forwards. The covers are held in position with magnets.
- To replace the shelf, click it into place on the extended runners. The magnetic strip should be pointing forwards.

#### Adjusting the wooden shelves

The slats in the wooden shelves can be individually adjusted to suit, so that every bottle is stored in perfect safety regardless of shape or size.



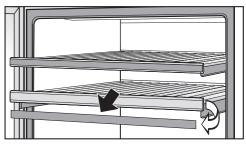
 Simply lift individual slats to move or remove them from the wooden shelves.

The slats in the decanter racks and in the SommelierSet rack cannot be adjusted.

#### Annotating wooden shelves

For quick and easy identification of the wines stored, you can write on the blackboard-painted surface on the magnetic strips on the wooden shelves.

Use the chalk supplied. You can write directly on the magnetic strip or remove it from the wooden shelf. To do so:



- Hold the magnetic strip by the sides and pull it forwards. The magnetic strip is held on the wooden shelf by magnets.
- The magnetic strip can be wiped clean with a damp cloth.

Risk of damage from unsuitable cleaning methods.

Cleaning the magnetic strips with a cleaning agent may damage the blackboard surface on them.

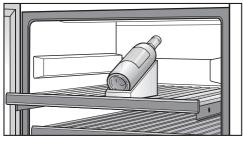
Use clean water only to wipe the magnetic strips.

Annotate the magnetic strip with the chalk supplied and replace it on the front of the wooden shelf.

## **Bottle presenter**

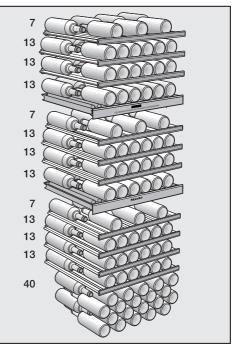
The bottle presenter can be used to raise particular bottles so that they can be viewed when the door is shut.

To set up the bottle presenter, the wooden shelf above must be removed:



- Remove the wooden shelf and fit the side covers over the runners.
- Position the bottle presenter at the very front of the wooden shelf required and place the wine bottle on the bottle presenter.
- If desired, switch on the feature lighting (see "Feature lighting") to illuminate the selected bottle.

# **Maximum capacity**



Up to 178 Bordeaux bottles (0.75 I) can be stored in the appliance, 46 in the upper zone, 46 the middle zone and 86 in the lower zone.

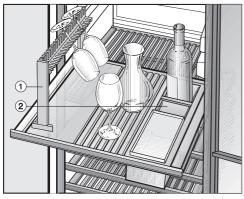
The total of 178 bottles can only be achieved by using all the wooden shelves.

The decanting racks and the deco shelf in the bottom of the appliance are the exceptions as it is not advisable to place bottles neck to neck on these.

The load-bearing capacity of each of the wooden shelves is only 35 kg. Do not stack bottles on the wooden shelves.

## Setting up the SommelierSet

The SommelierSet can be used to have your wine ready for drinking. You can store wine glasses and accessories in the appliance, decant your wine and store open bottles in the appliance.

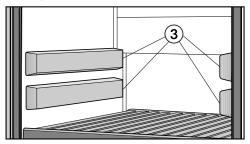


The glassware holder ① and the bottle holder with the accessory box ② can be used either in the middle or lower wine conditioning zone. It is important to use a shelf which pulls out fully (the second and third shelves in the middle and lower zones pull out fully).

The two wooden shelves above must be removed:

Pull the wooden shelf out until it stops, then lift it up and off the runners. Hold onto the frame to do this.

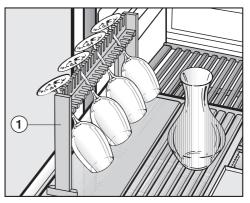
### Fitting the runner covers



Place the four covers supplied ③ over the runners which are now visible with the thicker side of the cover pointing forwards.

### Inserting the glassware holder

This can be used for storing and chilling wine glasses.

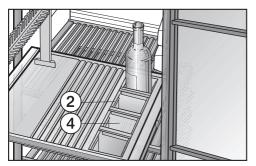


To fit glassware holder ① remove the necessary number of slats and place the holder ① on the wooden shelf.

The wine decanter can be placed in the middle of the shelf, and stored there if you wish.

### Inserting the bottle holder

You can store opened wine bottles in bottle holder 2.

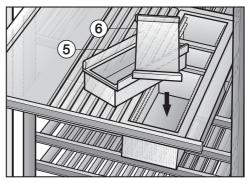


- Remove the necessary number of slats and place bottle holder ② on the wooden shelf.
- Position dividers ④ in the bottle holder to suit the size of bottles being held. They should be held securely and not rattle against each other.

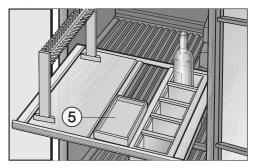
**Tip:** For wine which has been opened we recommend removing the oxygen from the bottle as otherwise the wine will lose its aroma and taste and spoil more quickly. Special devices (e.g. a wine pump with bottle stopper) create a vacuum by extracting the air.

### Attaching the accessory box

You can store accessories like a corkscrew, foil cutter or chalk on, in, and under the accessory box.



Hang accessory box (5) in the bottle holder and cover with lid (6) if required.



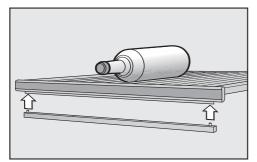
Accessory box (5) can also be hung in the middle of the wooden shelf. Remove the necessary number of slats and put in the accessory box, so that the box is supported on both sides on the slats giving room for more bottles in the bottle holder.

### Assembling the decanting rack

It is advisable to place wine on the decanting rack several days before opening it. Due to the incline of the decanting rack, the bottom of the bottle sits lower than the neck, allowing the sediment to settle in the bottom of the bottle.

With careful pouring the sediment remains in the bottle.

The two wooden shelves and the attachable trim supplied with the Sommelier set are used to assemble a decanting rack.



Push the trim with the dowels from underneath into the holes on the wooden shelf.

The trim can be attached at the front or the back. If it is attached at the front, the wooden shelf slopes gently backwards. In this case, store the wine bottles with the bottom of the bottle facing the back of the shelf (see illustration). If the trim is attached at the back, the shelf slopes gently forwards. In this case, store the wine bottles with the bottom of the bottle facing the front of the shelf.

 Position the decanting rack above an isolator plate (see "Description of the appliance"), so that it clicks into place at the back. If the decanting rack is being used underneath the accessory box, first pull out the wooden shelf above as far as it will go.

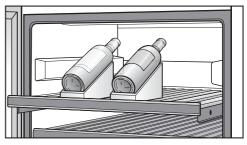
Place the wine bottles with the bottoms sloping downwards on the wooden shelf, so that the sediment settles in the bottom of the bottle.

**Tip:** Maximum storage capacity cannot be achieved when using the decanting rack. To achieve this, remove the trim under the decanting rack and replace the wooden shelf. The wooden shelf is now no longer on an incline and bottles can be stored neck to neck.

### Inserting the deco shelf

 Place the deco shelf at the very bottom of the wine conditioning unit (see "Description of the appliance").

### Additional bottle presenters



Two additional bottle presenters are supplied with the Sommelier set (see "Storing wine bottles - Bottle presenter"). The wine conditioning unit defrosts automatically.

Do not let water get into the electronic unit or the lighting.

Risk of damage due to moisture ingress.

The steam from a steam cleaner can damage plastic and and electrical components.

Do not use a steam cleaner to clean the wine conditioning unit.

The data plate located inside the wine conditioning unit must not be removed. It contains information which is required in the event of a service call.

### **Cleaning agents**

To avoid damaging the surfaces of your appliance, **do not use** 

- Cleaning agents containing soda, ammonia, acids or chlorides
- Cleaning agents containing descaling agents
- Abrasive cleaning agents (e.g. scouring powder, scouring liquid or pumice stones)
- Cleaning agents containing solvents
- Stainless steel cleaning agents
- Dishwasher cleaner
- Oven sprays
- Glass cleaner (except on the glass in the appliance door)
- Hard, abrasive sponges and brushes (e.g. pot scourers)
- Eraser stain remover blocks
- Sharp metal scrapers

Cleaning and conditioning agents used inside the wine conditioning unit must be food safe.

We recommend using lukewarm water with a little washing-up liquid for cleaning.

### Before cleaning the wine unit

- Switch the wine unit off.
- Take any wine bottles out of the wine unit and store them in a cool place.
- Take out all other removable parts for cleaning.
- Remove the magnetic strips from the wooden shelves before cleaning them.

# Cleaning the outer casing, the door, the interior and accessories

Clean the wine conditioning unit at least once a month.

Remove soiling immediately to prevent it from drying on.

- Clean the interior with a solution of lukewarm water and a little washingup liquid.
- The wooden shelves should only be wiped with a well wrung-out damp cloth. They must not be allowed to get wet.
- Use clean water only to wipe the magnetic strips at the front of the wooden shelves. Do not use a cleaning agent as this would damage the blackboard surface on the magnetic strips.
- After cleaning, wipe the interior and accessories with a damp cloth, and dry with a soft cloth. Leave the door open to air the appliance for a short while.

- Use Miele stainless steel conditioning agent (available from Miele) to clean and care for the stainless steel surfaces on the inside and outside of the appliance. Unlike stainless steel cleaning agents, the conditioning agent does not contain any abrasive substances and will gently remove soiling. Each time it is used, it forms a water and dirt repellent protective coating.
- Make sure you treat the stainless steel surfaces with Miele stainless steel conditioning agent each time you clean them. This will give them a water and dirt repellent protective coating and help prevent re-soiling.
- Clean the appliance door with a proprietary glass cleaner.

## Cleaning the ventilation gaps

A build-up of dust will increase the energy consumption of the appliance.

The ventilation gaps should be cleaned on a regular basis with a brush or vacuum cleaner (you could use a Miele vacuum cleaner dusting brush, for example).

### Cleaning the door seal

Risk of damage as a result of incorrect cleaning.

If you treat the door seal with oils or grease, it can become porous.

Do not use any oils or grease on the door seal.

The door seal should be cleaned regularly with clean water, and then wiped dry with a soft cloth.

### Cleaning the compressor and metal grille at the back of the wine appliance

A build-up of dust will increase the energy consumption of the appliance.

Risk of damage as a result of incorrect cleaning.

Cables and other components can get broken off, bent or damaged. Carefully clean the compressor and metal grille.

The compressor and metal grille at the back of the wine appliance (heat exchanger) should be dusted at least once a year.

### After cleaning

- Replace all shelves and accessories in the wine conditioning unit.
- Reconnect to the mains and switch the wine conditioning unit back on.
- Place the wine bottles back in the wine conditioning unit and close the appliance door.

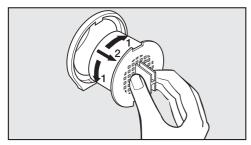
## **Active AirClean filters**

Fresh air from the room enters the wine conditioning unit through the Active AirClean filters. Filtering the incoming air through the Active AirClean filters ensures that all the air entering the appliance is fresh and free from dust and odours.

The reminder to change the Active AirClean filters will appear every 12 months at the latest.

When the Change Active AirClean filter symbol 🛞 lights up in the display, the Active AirClean filters in all three wine conditioning zones need to be changed.

# Replacing the Active AirClean filters



- Turn the filter 90° clockwise or anticlockwise.
- Pull the filter out.
- Insert a new filter with the handle in the vertical position.
- Turn the filter 90 °C clockwise or anticlockwise until it clicks into place.

Active AirClean filters can be obtained from your Miele dealer, Miele or via the internet.

To confirm the filters have been changed



Touch the settings sensor.

All symbols available for selection will appear in the display and the ⊖ symbol flashes.



■ Touch the sensors for setting the temperature (∨ or ∧) repeatedly until the symbol flashes.



Touch the OK sensor to confirm your selection.

The *1* will flash in the display (means: Active AirClean filter is fitted in the appliance), the 🛞 symbol lights up.



■ Touch the symbols for setting the temperature (∨ or ∧) repeatedly, until the *2* symbol is displayed (means: the counter has been reset).



 Touch the OK sensor to confirm your selection.

The selected setting is applied, the 😵 symbol flashes.



Touch the settings sensor to leave settings mode.

Otherwise the appliance exits settings mode automatically after approximately one minute.

The 🛞 in the display goes out.

## Problem solving guide

Some minor problems can be corrected without contacting Miele. If, having followed the suggestions below, you still cannot resolve the problem, please contact Miele.

To prevent unnecessary loss of temperature it is advisable not to open the door while waiting for the wine conditioning unit to be serviced.

① Unauthorised installation, maintenance and repairs can cause considerable danger for the user.

Installation, maintenance and repairs must only be carried out by a Miele authorised technician.

Problem	Cause and remedy		
The wine conditioning unit is not getting cold, the interior lighting	The wine conditioning unit is not switched on and the mains connection symbol -œ is lit up in the display. ■ Switch on the wine conditioning unit.		
does not come on when the door is opened, and the display is not lit up.	<ul> <li>The plug is not inserted in the socket correctly.</li> <li>Insert the plug correctly into the socket. The mains connection symbol -C appears in the display when the wine conditioning unit is switched off.</li> </ul>		
	Check whether the mains fuse has tripped. If it has there could be a fault with the appliance, the house- hold electrical wiring or another electrical appliance. Contact a qualified electrician or Miele.		
The I symbol is displayed, the wine condi- tioning unit is not get- ting cold. However, the appliance and the in- terior lighting are work- ing fine.	<ul> <li>Demo mode is turned on and the I<sup>II</sup> symbol is illuminated in the display.</li> <li>■ Switch off Demo mode (see "Information for dealers - Demo mode").</li> </ul>		

Problem	Cause and remedy
The compressor is switching on more fre- quently and for longer	The temperature in the wine conditioning unit is set too low. ■ Adjust the temperature.
periods of time, the temperature in the wine conditioning unit is fall-	<ul><li>The door is not properly closed.</li><li>Check that the appliance door closes properly.</li></ul>
ing.	<ul><li>The door is being opened frequently.</li><li>Only open the door when necessary and for as short a time as possible.</li></ul>
	<ul> <li>The ventilation gaps have been covered over or become dusty.</li> <li>■ Do not cover the ventilation gaps and dust them regularly.</li> </ul>
	The metal grille (heat exchanger) at the back of the appliance has become dusty. <ul> <li>Dust the metal grille.</li> </ul>
	The ambient temperature is too warm. <ul> <li>Decrease the ambient temperature.</li> </ul>

## **Display warnings**

Message	Cause and remedy
The alarm symbol $\triangle$ is lit up in the display. The three sensors for the wine conditioning zones are flashing in the con- trol panel. An audible alarm is also sounding.	<ul> <li>The door alarm has been activated.</li> <li>■ Close the door. The three sensors for the wine conditioning zones and the alarm symbol</li></ul>
The alarm symbol $\triangle$ is flashing in the display, and the sensor for one of the wine conditioning zones is also flashing. An alarm tone is also sounding.	<ul> <li>The temperature in the zone concerned has risen higher or fallen lower than the temperature set.</li> <li>Possible reasons for this include: <ul> <li>The appliance door has been opened too frequently.</li> <li>The ventilation gaps have been blocked.</li> <li>A prolonged power cut (power outage) has occurred.</li> </ul> </li> <li>Rectify the cause of the alarm. The alarm symbol   <ul> <li>goes out and the sensor for the affected wine conditioning zone lights up again constantly.</li> <li>The alarm will stop.</li> </ul> </li> </ul>
The Change Active AirClean filter symbol 🛞 is lit up.	<ul> <li>This is the reminder to change the Active AirClean filters.</li> <li>Replace the Active AirClean filters in all three wine conditioning zones and then confirm the filter change in settings mode (see "Active AirClean Filters").</li> </ul>
A dash is lit up up/flash- ing in the display.	Only temperatures within the range the wine condi- tioning unit can display will be shown.
<i>"F0"</i> to <i>"F3"</i> or <i>"51"</i> to <i>"53"</i> appear in the display.	There is a fault. ■ Call Service.

## The interior lighting is not working.

Problem	Cause and remedy			
The LED interior lighting is not working.	The wine conditioning unit is not switched on. Switch the wine conditioning unit on.			
	To avoid overheating, the LED lighting switches itself off automatically after approx. 15 minutes if the door is left open. If this is not the cause, then there is a fault.			
	<ul> <li>Danger of electric shock.</li> <li>There are live electrical components under the lighting cover.</li> <li>The LED lighting may only be repaired or replaced by the Customer Service Department.</li> </ul>			
	<ul> <li>Risk of injury from LED lighting.</li> <li>This lighting corresponds to risk group RG 2. If the cover is defective, there is a danger of eye injury.</li> <li>If the lighting cover is defective, do not look from a close range directly into the lighting with optical instruments (e.g. magnifying glass or similar).</li> </ul>			
	<ul> <li>Call the Customer Service Department.</li> </ul>			
The LED interior lighting is on even when the door is closed.	<ul><li>The feature lighting is switched on.</li><li>■ Switch the feature lighting off (see "Feature light- ing").</li></ul>			

## General problems with the wine conditioning unit

Problem	Cause and remedy
There is no audible alarm although the door has been open for a long time.	This is not a fault. The alarm tone has been switched off in settings mode (see "Selecting fur-ther settings – Audible signals 🎝").
The wine conditioning unit cannot be switched off.	<ul> <li>The safety lock has been activated.</li> <li>■ Completely deactivate the safety lock (see "Selecting further settings – Activating and deactivating the safety lock ⊕").</li> </ul>
The slats on the wooden shelves are warping.	Volume change due to moisture absorption or drying out is a typical characteristic of wood. An increase in humidity will cause wooden components to warp, which can lead to cracking. Knots and grain patina are part of the natural character of wood.
Mildew has begun to form on the wine bottle labels.	<ul> <li>Mildew can begin to form on the labels, depending on the type of label adhesive used.</li> <li>Clean the wine bottles and remove any adhesive residue.</li> </ul>
A white deposit has formed on the wine bottle corks.	<ul> <li>The corks have oxidised due to contact with the air.</li> <li>Use a dry cloth to wipe off the deposit. The deposit will not affect the quality of the wine.</li> </ul>

## Noises

Normal noises	What causes them				
Brrrrr	A humming noise is made by the motor (compressor). This noise can get louder for brief periods when the motor switches on.				
Blubb, blubb	A gurgling noise can be heard when coolant is circulating through the pipes.				
Click	Clicking sounds are made when the thermostat switches the motor on and off.				
Sssrrrr	On multi-zone or frost-free appliances you can sometimes just hear the sound of the fan inside the appliance.				
Crack	A cracking sound can be heard when materials expand inside the appliance.				

Remember that the noise of the compressor and the coolant circulating in the system is unavoidable.

Noises that you can easily rectify	Possible cause	Remedy
Rattling, vibrat- ing	The appliance is uneven.	Realign the appliance using a spirit level, by raising or lower- ing the screw feet underneath the appliance.
	The appliance is touching an- other appliance or piece of furniture.	Move it away.
	Drawers, baskets or shelves are unstable or sticking.	Check all removable items and refit them correctly.
	Bottles or containers are touching each other.	Separate them.
	The transport cable clips are hanging loose at the back of the appliance.	Remove the cable clips.

### Contact in the event of a fault

In the event of any faults which you cannot remedy yourself, please contact your Miele dealer or the Miele Customer Service Department.

You can book a Miele Customer Service Department call-out online at www.miele.com/service.

Contact information for the Miele Customer Service Department can be found at the end of this document.

Please quote the model identifier and serial number of your appliance (Fabr./ SN/Nr.) when contacting the Miele Customer Service Department. This information can be found on the data plate.

Please note that telephone calls may be monitored and recorded for training purposes and that a call-out charge will be applied to service visits where the problem could have been resolved as described in this booklet.

The data plate is located inside the wine unit.

### **EPREL** database

From 1 March 2021, information on energy labelling and ecodesign requirements will be available in the European Product Database (EPREL). You can find the product database at the following link https://eprel.ec.europa.eu/. You will be asked to enter the model identifier.

The model identifier can be found on the data plate.

Míele							
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## Warranty

The appliance warranty is valid for 2 years from date of purchase. In the UK, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

For more information on country-specific warranty terms and conditions, please contact Miele Customer Service.

## Demo mode 🖡

The wine conditioning unit can be demonstrated in the showroom or at exhibitions in "Demo mode". In this mode the control panel and interior lighting are active but the compressor remains switched off, so that the appliance does not cool down.

### Switching on demo mode



Switch the wine conditioning unit off by touching the On/Off sensor.

The temperature display will go out and the mains connection symbol -C= will appear.



■ Place your finger on the ∨ sensor, and leave it there.



■ At the same time, briefly touch the On/Off sensor (without letting go of the ∨ sensor).



- Leave your finger on the ∨ sensor until the I<sup>■</sup> symbol appears in the display.
- Then release the ∨ sensor.

Demo mode is activated and the **I** symbol appears in the display.

### Switching off Demo mode

The I symbol is lit up in the display.



Touch the settings sensor.

All symbols available for selection will appear in the display and the  $\bigcirc$  symbol flashes.



■ Touch the sensors for setting the temperature (∨ or ∧) repeatedly until the I symbol flashes.



Touch the OK sensor to confirm your selection.

*i* flashes in the display (means: Demo mode is switched on) and the **symbol** lights up.

## Information for dealers



■ Touch the ∨ or ∧ sensor until *D* appears (means: Demo mode is switched off).



Touch the OK sensor to confirm your selection.

The selected setting is applied, the symbol flashes.



Touch the settings sensor to leave settings mode.

Otherwise the appliance exits settings mode automatically after approximately one minute.

Demo mode is switched off, the **■** symbol goes out.

The wine conditioning unit is supplied with a mains cable with moulded plug ready for connection to an earthed socket.

The socket must be easily accessible after the wine conditioning unit has been installed. If the socket is not easily accessible, ensure that a suitable means of disconnection is provided on the installation side for each pole.

Risk of fire from overheating. Connecting the refrigeration appliance to a multi-socket plug adapter or to an extension lead can overload the cable.

For safety reasons, do not use an extension lead or multi-socket adapter.

The electrical system must comply with local and national safety regulations (BS 7671 in the UK).

For safety reasons, we recommend using a type  $\swarrow$  residual current device (RCD) in the assigned electrical installation for connecting the wine conditioning unit.

If the mains connection cable is damaged, it must only be replaced with a specific mains connection cable of the same type (available from the Miele Customer Service Department). For safety reasons, such replacement may only be carried out by a qualified specialist or the Miele Customer Service Department. These operating instructions and the data plate indicate the nominal power consumption and the appropriate fuse rating. Compare this information with the data of the on-site electrical connection.

If in any doubt, consult a qualified electrician.

Do not connect the wine conditioning unit to a stand-alone inverter such as those used with an autonomous power supply, e.g. solar power. When the wine conditioning unit is switched on, power surges could result in an auto switchoff. This could damage the electronic module.

## Installation

Appliances which give off heat, such as toasters, mini-ovens or double burner hobs, can catch fire.

Do not place them on top of this refrigeration appliance.

This appliance must not be installed directly next to another refrigeration appliance. It does not have side-wall heating, so installation next to another refrigerator or freezer could cause a build-up of condensation between them. Further information is available from your dealer.

## Location

This appliance should not be installed where it is exposed to direct sunlight or directly adjacent to a heat-producing appliance such as an oven or a radiator. The higher the ambient temperature of the room, the longer the compressor will run for and the higher the energy consumption. The appliance should be installed in a dry, well ventilated room.

When installing the wine conditioning unit, please be aware:

- The socket must be easily accessible in an emergency, not concealed behind the appliance.
- The plug and cable must not touch the rear of the wine conditioning unit as they could be damaged by vibrations from the wine conditioning unit.
- Do not plug in other appliances behind this wine conditioning unit.

## **Climate range**

The wine conditioning unit is designed for use within a certain climate range (ambient temperatures) and should not be used outside this range. The climate range of the wine conditioning unit is stated on the data plate inside it.

Climate range	Ambient room temperature
SN	+10 °C to +32 °C
N	+16 °C to +32 °C
ST	+16 °C to +38 °C
Т	+16 °C to +43 °C

Operating in a room which is too cold will cause the compressor to switch off for too long, causing the internal temperature in the wine conditioning unit to rise which could lead to damage.

Risk of damage due to high humidity.

In environments with high humidity, condensation can build up on the external wine conditioning unit panels, which can cause corrosion.

Install the wine conditioning unit with sufficient ventilation in a dry and/or air-conditioned room.

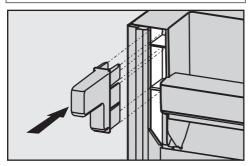
After installation, make sure that the appliance door closes properly, the ventilation gaps are not covered and that the wine conditioning unit has been installed in accordance with these operating and installation instructions.

## Ventilation

The wine conditioning unit can be placed directly against a wall. Please note that to ensure sufficient ventilation, the ventilation gaps must not be covered or blocked in any way. They should be dusted on a regular basis.

## Fitting wall spacers supplied

The wall spacers supplied must be used in order to achieve declared energy consumption values and to prevent the build-up of condensation at high ambient temperatures. Appliance depth is increased by approx. 35 mm with the wall spacers fitted. If the wall spacers are not used the functionality of the appliance is not affected. Energy consumption is only slightly increased with less distance between the appliance and the wall.



Fit the wall spacers onto the back of the appliance on the top left and right.

## Installation

Remove the cable clip from the back of the appliance.

- Check that all parts at the back of the appliance are unhindered. Carefully remove any hindrance.
- Carefully push the wine conditioning unit into position.

### Niche floor

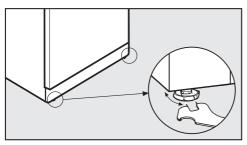
To ensure the safe installation of the wine conditioning unit and to guarantee its correct functioning, the floor of the niche where the appliance is to be installed must be smooth and even.

It must be made of strong, rigid material. The wine conditioning unit is extremely heavy when loaded and for this reason it is imperative that the floor is able to bear its weight. If necessary, the advice of an architect or structural engineer should be sought.

The weight of the appliance when empty is approx. 145 kg.

When fully loaded, the weight of the appliance is approx. 375 kg.

# Aligning the wine conditioning unit



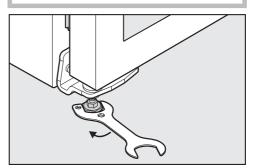
To align the wine conditioning unit, adjust the front feet using the spanner supplied.

## Levelling the appliance door

Risk of damage and injury caused by the appliance door falling out or the wine unit tipping over. If the additional adjustable foot on the hinge bracket at the bottom is not resting firmly on the floor, the appliance door can fall out or the wine unit can tip over.

Use the open spanner supplied with the appliance to unscrew the adjustable foot until it is resting on the floor.

Then unscrew the adjustable foot by a further quarter turn.



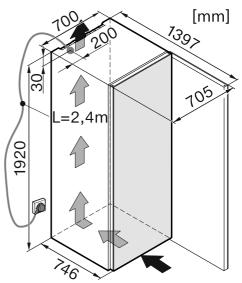
Make sure that you unscrew the adjustable foot under the lower hinge bracket until it sits on the floor. Then unscrew the foot by a further 90°.

### Door opening angle limiter

The opening angle of the appliance doors can be limited to approx. 90° or 110° using the door opening angle limiter. This will prevent an appliance door from hitting an adjacent wall and being damaged when opened, for example.

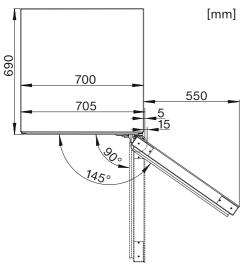
The door opening angle limiter is available from Miele or your Miele dealer.

### **Appliance dimensions**



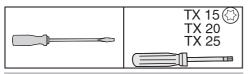
\* Dimensions without wall spacers. Appliance depth is increased by 35 mm with the wall spacers supplied fitted.

# Dimensions when the door is opened



The wine conditioning unit is supplied right-hand hinged. If left-hand hinging is required, the hinges must be changed.

# To change the door hinging, you will need the following tools:

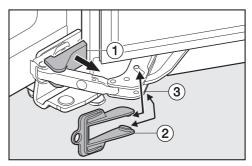


The glass door is very heavy (approx. 30 kg) and could break.

Two people are needed for changing the door hinging.

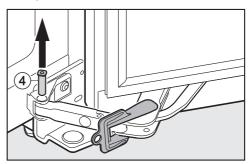
Place a suitable cover on the floor in front of the appliance to protect the appliance door and your floor from damage.

Be careful not to damage the door seal. If the door seal is damaged, the appliance door may not close properly and cooling will be insufficient. Open the appliance door as far as it will go.



- Use a flat-blade screwdriver to carefully remove cover ① at the bottom of the appliance.
- Place red safety device ② (supplied with the appliance) onto soft-close mechanism ③ and click it into position.

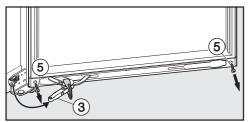
The safety device prevents the hinge from snapping shut. Do not remove the safety device until instructed to do so.



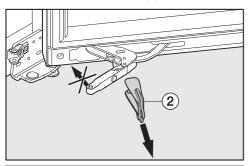
Push pin ④ up and out from underneath.

The soft-close mechanism is no longer fixed to the appliance.

# Changing over the soft-close mechanism



- Push out soft-close mechanism ③.
- Remove screws (5) from the softclose mechanism on the right and left at the bottom of the appliance door.

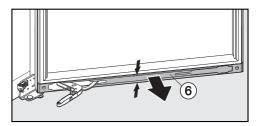


## $\triangle$ Caution.

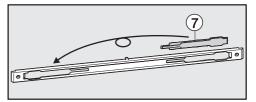
Danger of injury.

Do not move the front part of the soft-close mechanism in the direction shown once safety device (2) has been removed.

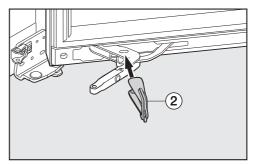
Remove red safety device 2 from the soft-close mechanism.



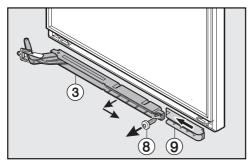
Pinch cover 6 in the middle and remove.



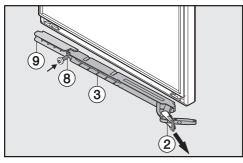
Refit panel ⑦ into the cover on the opposite side.



Put red safety device ② back onto the soft-close mechanism.



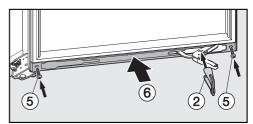
- Remove screw <sup>®</sup>.
- Pull out soft-close mechanism ③ and remove.
- Push spacer (9) to the side of the appliance and remove.



- Rotate spacer (9) through 180° and refit it on the opposite side. Push the spacer along as far as it will go.
- Rotate soft-close mechanism ③ through 180°. Attach the soft-close mechanism onto the outside first.
- Secure spacer (9) to soft-close mechanism (3) with screw (8).

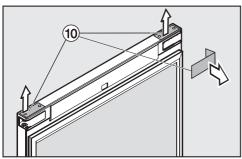
## ▲ Caution.

Danger of injury. Do not move the front part of the soft-close mechanism in the direction shown once safety device (2) has been removed. Remove red safety device 2 from the soft-close mechanism.

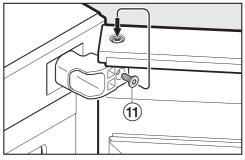


- Refit cover 6 onto the soft-close mechanism.
- Put red safety device ② back onto the soft-close mechanism.
- Secure cover ⑥ with screws ⑤.

### Removing the door

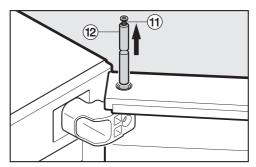


- Use a small flat-blade screwdriver to remove covers <sup>(1)</sup> from the top of the appliance door.
- Open the appliance door as far as it will go.



Remove screw ① from the hinge bracket and screw it loosely with 3 or 4 turns into the top of the hinge pin.

Caution. In the next step the door will be removed from the appliance. The door is heavy and needs to be handled by two people.

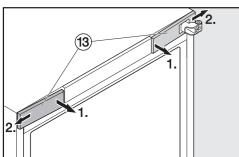


■ Pull hinge pin 12 upwards and out.

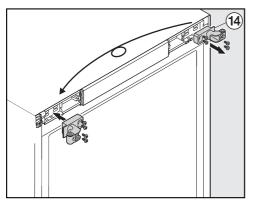
**Tip:** Leave screw (1) in the hinge pin until the hinge pin is inserted on the opposite side.

 Carefully lift the door upwards and off and place it carefully to one side.

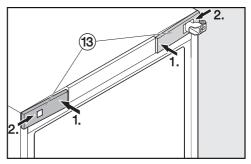
# Changing over the hinge bracket



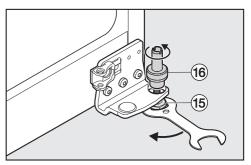
Remove both covers <sup>(13)</sup> at the top of the appliance front.



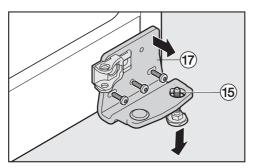
Unscrew hinge bracket (1) from the top of the appliance, rotate it through 180°, and secure it on the other side.



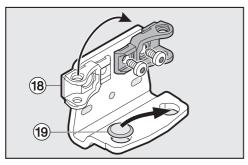
Click covers (3) into place on both sides from the front. When doing this, guide the cover with the cut-out over the hinge bracket.



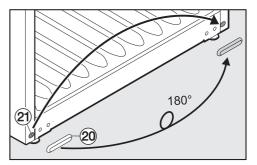
- Use the spanner supplied to loosen adjustable foot <sup>(f)</sup> underneath the appliance.
- Pull bolt <sup>(1)</sup> upwards and unscrew it from adjustable foot <sup>(1)</sup>. Hold the adjustable foot tightly when doing this.



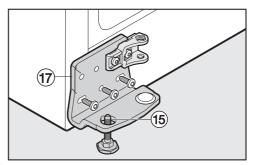
- Unscrew hinge bracket ⑦ from underneath the appliance.
- Then pull adjustable foot <sup>15</sup> downwards and out.



- Fit holder (18) for the soft-close mechanism on the hinge bracket on the opposite side.
- Also fit round cover (9) on the opposite side.

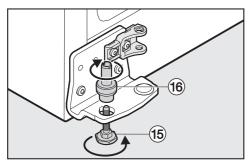


- Remove cover <sup>20</sup> from the bottom of the appliance.
- Remove screw (2) on the bottom of the appliance and replace it on the opposite side.
- Refit cover 20 on the opposite side.



- Push adjustable foot (5) upwards into hinge bracket (7).
- Secure hinge bracket ⑦ with the middle screw first then with the two other screws.



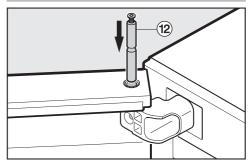


- Screw bolt <sup>(1)</sup> from above onto adjustable foot <sup>(1)</sup>, paying attention to the groove.
- Tighten adjustable foot (15).

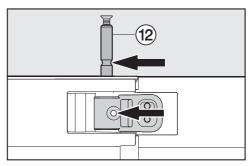
### **Refitting the door**

Position the appliance door onto lower bolt (6) and guide the top towards the hinge bracket.

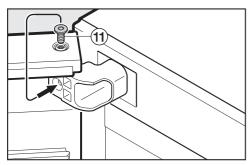
Caution. The appliance door is heavy and needs to be handled by two people.



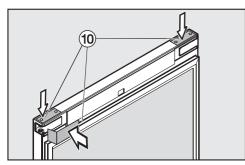
■ Fit hinge pin <sup>1</sup>(2) into the hinge bracket from above.



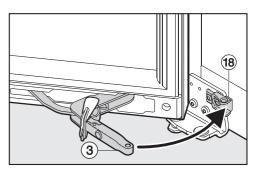
Push hinge pin (12) in until the groove of the pin is in line with the drill hole in the hinge bracket.



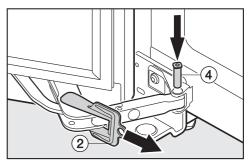
Remove screw ① from the hinge pin and screw it into the drill hole in the hinge bracket.



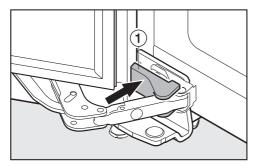
Refit covers <sup>(1)</sup> onto the appliance door.



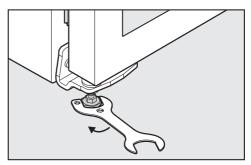
 Pull the hinge joint of soft-close mechanism 3 outwards to holder 18.



- Fit hinge pin ④ into the soft-close mechanism from above
- Remove red safety device ②.



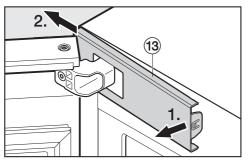
- Snap on cover ①.
- Position the appliance in its final location.



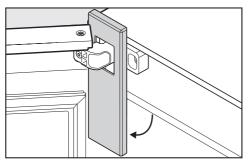
Make sure that you unscrew the adjustable foot under the lower hinge bracket until it sits on the floor. Then unscrew the foot by a further 90°.

### Aligning the side of the appliance door

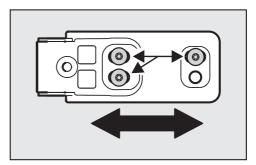
If the appliance door is not in line with the side walls of the appliance, the appliance door can be aligned by adjusting the upper hinge bracket.



Remove cover ③ from the inside of the hinge bracket and push it out.



Swing the cover downwards.



- Loosen the three screws on the hinge bracket and adjust the hinge bracket to the left or right.
- Tighten the screws again.
- Refit the cover.
- Close the appliance door and check that it is aligned with the side walls.

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